BLODGETT

BCP & BCM

Making the Grade in YOUR School Foodservice Kitchen

Cooking in a Blodgett Combi improves the quality, taste, yield and nutritional value of your school food.

- Greater moisture and flavor retention mean better tasting foods. In fact, food never needs to be covered using the combi mode. This speeds up the cooking process without drying out the food.
- Combi fried foods retain moisture and have a crispy exterior.
- Better moisture retention equals longer hold times and greater yields.
- Greater yields can lead to tremendous cost savings.
- Blodgett makes cooking for an entire student body simple. Our transport trolley and cassette rack ease the work process in your kitchen, increase productivity and ensure correct ergonomics when you load and unload the oven.

Blodgett BCP-102 shown on optional stand with shelf

Big school, small school, Blodgett has the right size oven for your kitchen.

BCP & BCM ovens are available in three sizes with rack spacing for either North American or European pans.

Let your Combi do the DIRTY WORK!

Combi Cooking Saves You Time

Sample Products	Cook Time	
	Convection	Combi
Chicken Nuggets	12:30	6:15
Hash Browns	15:45	7:10
Hamburger Patties (Cooked)	17:30	7:00
Stuffed Crust Pizza	15:45	9:25
Fried Chicken	46:00	32:00
Frozen Mac & Cheese	37:30	24:30
Grilled Cheese	12:00	5:00
French Fries	30:00	15:00

(minutes:seconds)

"Blodgett Combi ovens meet our needs in every way; it's one piece of equipment that can perform several duties. We get great fried food results without the use of oils or shortening. Blodgett offers competitive pricing, ease of operation, quality construction, and on-site training. One item that is difficult to measure but we found to be of great value is that Blodgett understands its customer and provides an extremely high level of customer service."

Jay Nelson
Food Service Director
Metro Davidson Schools

Proper oven cleaning and deliming are the most important maintenance steps to ensure the longevity of any Combi oven. Blodgett makes both easy with CombiWash Self Cleaning and our EXCLUSIVE Semi-Automatic Deliming.

Blodgett's BCP/BCM CombiWash feature enables your oven to clean itself with the push of a button. Choose between 4 different cleaning cycles, depending on the level of soil in your oven. Then just push a button to start the process. The oven cleans itself so you don't have to!

Blodgett's EXCLUSIVE Semi Automatic Deliming takes all of the expense and inconvenience out of deliming your combi oven. The oven control tracks your boiler usage and notifies you when it is time to delime. At your convenience, simply initiate the deliming sequence and walk away. Your combi takes care of the rest! There is no need to call for service to delime your Blodgett Combi oven.

PIZZA • CHICKEN NUGGETS • COOKIES • MAC & CHEESE • VEGGIES • FRENCH FRIES

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